They Won a Bishop's Legacy for a Good Farm Wife and They Will Win Hearts for Any Girl.

#### A RECIPE BY OCTAVE THANET.

Few Cooks Have Any Idea of the Good and Evil Influences of Air in the Culinary Art.

ELLICE SERENA'S NEW TEAR MENU.

How General Grant and Nother Bickerdyke Caved the

Soldlers With Pickles.

[WRITTEN FOR THE DISPATORA] S to pankakes, I prefer to spell the word with two "k's," not on account of early defi-

f simply because spelled

The best pankakes that have ever appealed to me were-and are-made of simple and inexpensive ingredients. I did not invent the recipe: I wish that I had. It was, to the best of my knowledge, invented by one of the best professional cooks that I have ever met in any country-Miss in this beautiful recipe is the smallest part of it. I have seen it tried by a cook of good eappeiry, and the results have been no more like the snowy, puffy, golden erisp pan-Miss Petersen than a scarecrow is like the one should be of admitting air to butter. Anollo Belyideret

Ergins Required to Make Pankakes. More, I have gone out to the kitchen where this same cook was beaming over her lukewarm griddle, taken the same batter. whisked it a moment and sent in from the hot gridiron cakes that, as the darkeys say, "understood themselves." There is no greater mintake than to suppose that an exmeasuring of ingredients will compel success; success is much too bashful for that. The only invitation that it will anawer is the invitation of combined patience and brains. Flour varies, eggs vary, baking powder varies; the scales are better than the measure, but the only sure discourager of hesitancy is the eye. When the cook is



in its various stages to success, that cook has mastered the great secret of the art. Anyone who never gets to that stage may but never an artis But it is much easier to train the cooking eye than the believers in exact recipes will suppose. But this is a disgression, the object of which is to insist on the need of folowing all the directions in this receipe as strictly as the table of ingredients. Here it

Take one pint of flour, sifted. Unsifted flour has a greater bulk than sifted flour. Measure after sifting. Two teaspoonfuls of baking powder, sifted into the flour, three siftings is none too many. Most people do not sift their baking powder enough, hence streaks and ragged holes; baking powder is expected to do more than the Christian religion and elevate where it is not received. The Milk Depends on the Flour,

Milk enough to wet the flour to a stiff Some flour takes more, some less milk; therefore I cannot conscientiously say s cup of milk, although a cup will be near drop a spoonful of the batter into the bowrcontaining the batter, and it lies on the sulp farm in a smooth heap and only gradual as sinks, you have the right consistency; if in a heap but has stiff ragged edges on need more wetting. Sponge cake bat-er has about the right stiffness. You must beat the milk into the flour, not the flour into the milk! This is important. Happy houses have been endangered ere now by aisguided young wives attempting to dabour. It is almost impossible to avoid a even mass in the case of putting liquid, while liquid slowly and smoothly dilutes flour. Half a teaspoonful salt is now added and one teaspoonful of melted butter, or, better, one tablespoonful of cream. Last of all, add the well beaten

Let the batter stand for four or five minures, to give the baking powder a chance to act. This can be done while the griddles are beating. They need to be hot, but not It is better to heat the stove well so that the griddle or griddles may stand on the lids; as with lids off they are in danger of getting too hot and scorening the cakes. To obtain the best results you need a hot, sme oth griddle that will send the cakes up, raising lightly, and give them a crisp brown. The griddle should be greased with sweet treel, lard, with a little butter brushed over to cut the taste of the lard. To grease with batter increases the danger of burning; to grease with all lard does not give the pleasant taste of sweet butter. (No other ever should be used; it is an insult to an honest men to contingly insert stale, o rancid, or lardy butter into his food in any

Watch for Holes on the Top,

In frying the cakes, it is best to fry one side until little holes are visible in the bat-ter, showing that it has risen, and the under surface is crisply brown. Then, turn over and fry the other side. Drop small spoonfuls; that is, the spoon to use is not the arge kitchen spoon but a table spoon. They will round into a shapely circle of them selves if the batter be of the right thickness. Do not muddle them with a spoon efter they are on the griddle; that disturbs the baking pewder which is doing its duty and should

Cakes should be served piping hot, on a hat plate. They should not be piled one on top of another, because no crispness can stand such treatment. They should be stapped off the griddle to the plate and sent to the table. A griddle full at a time is more satisfactory than a sodden mass which has been accumulating for ten minutes on

There is a legend of a good bishop who left a legacy to a farmer's wife, because she had once permitted him to sit in her kitchen and out nancakes slipped from the griddle o his plate. I will ensure to the accurate follower of this recipe as good pancakes as the bishop praised.

The Taste Imparted by Air. Not one cook in a hundred, I fancy, recnguizes the figure that air, the atmosphere cuts in cooking. Why is not the stead baked in the oven as good as the steak brailed over the coals? The difference is an airy one; but it is tremendous! I do not

enter into the chemical reasons, I simply cite the fact air gives a taste of its own.

Why is boiling water sometimes flat and why is boiling water sometimes flat and brackish, other times fresh and brisk? Air does it. If water freshly drawn, or quickly brought to a boil and used at once it will have more air in it than water that has stood, either before or after boiling. Long boiling exhausts the air. Tea or coffee cannot be perfect or within speaking distance of perfection, that is made out of water that has boiled and stopped boiling and begun boiling again for an hour! They should be made out of water is just brought to a boil; and the taste of spontaneity that such air invigorated water gives, can be given by

All canned wares should have a good airing—out of the cans—as well as a good washing before they are cooked. Some cannot be washed but a'll may be aired. In mixing bread the more fresh air beaten in the better. And long beating of cake does good for one reason, because the nir can thus enter the cake batter. But air has a malign as well as a good power over bread. I shall never forget some of my early struggles with yeast and flour, on a Southern plantation, where compressed yeast was not. Our cook was black, but comely, and she had no prejudices or indeed opinions on the subject of bread; her mind was a fair page, so to speak, upon which we were to indite worthy matter.

Keeping Air Away From Bread.

But unluckily, we did not know any more than she. I firmly believe that there is no single catastrophe that can happen to evil-doing bread, which we did not witness durof yearnings after repetition, but a goodly place was occupied spelling reform, but by arrested development in breed, due to nothing but air! We would, with evident simply because spelled painstaking (one of us reading from the so it has a foreign and authorities, while the other worked), mix savory and luscious sound befitting the and best and knead the dough. We would dainty that a pankake in its best estate certainly is.

The last rankake that have ever an experience of the different cook books, after which we would shut all the doors to guard against the deadly draught and make our light-hearted black maids and our hilarions black man creep about on tip toe, as if at a funeral—lest the dough be jarred. Nevertheless, all the same, a solid crust of doom formed, every time, over that sacred and guarded dough. Like lead, it lay in Mathilde Petersea. It is only fair to say in the bowl. And all the trouble was worked the beginning that the table of ingredients by the air, plain, simple Arkansas air! The instant that we buttered the dough, thus keeping the air away, the crust kept away

Everyone realizes the danger of the adlike the snowy, puffy, golden crisp pan-mittance of air to preserves or canned knkes sent on a hot plate to the table of firkin of creamery butter should always be with the cover of the firkin on. But meat is better if exposed to good air, free from flies. The best place to keep game is in a

#### A Swedish Sweet Bread. Here is Miss Peterson's spice twists, which

are truly delicious: are truly delicious:

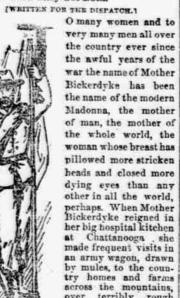
Take a good-sized lump of dough that has risen once, cut into small strips about eight inches long, two inches wide, and one inch thick. (These dimensions do not need to be measured with a rule—they may be guessed.) Have ready a saucer containing melted butter and another saucer containing a cup of sugar, a teaspoonful of cinnamon, and a scant teaspoonful of cinnamon, and a scant teaspoonful of allspice, well mixed. Roll the strip in the melted butter, then in the sugar and spice. The the strip into a knot, without drawing the loop through. The loop will be in the air and the ends concealed, making a pretty twist. Put the twists in a pan—no need to butter the pan—a little distance apar, so that each may bake on all sides. The sugar will melt with a pleasant effect. They will require about 20 minutes in a good rolls oven to bake. Before taking them out it is often well to put fore taking them out it is often well to put them upside down on the top grate of the oven to stiffen the under crust of sugar. They are best drained—if I may use the ex-

-on a piece of brown paper. One of the invaluable virtues of good bread is that no crumb of it need be wasted. Dry pieces and crusts may be utilized by drying them to rusks in the tin oven or in the other oven, if not hot enough to burn them; and then rolling them with the rolling pin into meal. Such bread crumbs, if kept in a covered glass bottle, will keep for days. A weekly drying and rolling is a good idea, and saves many mements at just the time when moments are needed. They puddings, for a score of things; and the difference between the crust made out of fine, well-buttered crumbs, and that unsightly surface of hill and dale formed by lumps of bread crumbs which some cooks use, is the difference between the artist and the artisan on a strike.

OCTAVE THANET.

# HEALTH VALUE OF PICKLES.

How Mother Bickerdyke and General Grant Saved Many Soldiers-The Boys Were Wounded and Needed Fruit and Cucumbers-How They Got Both.



over terribly rough roads and through deep mud, to gather in rations for "her boys." During the cold of winter her hospital boys did very well; but in March, as storms drenched the trees and earth about the camp, they sickened, and many died. Some were furloughed and sent North; but many were left behind. Eighty thousand Union soldiers in blue uniforms had come tramping over these Tennessee mountains, but now only a few remained except the wounded and sick. Mother Bickerdyke



Mother Bickerduke left to the large military hospital of which she was given charge. But scurvy followed upon the dreadful privations of winter, and othing could save them except vegetables, fruits or pickles. These must be had at

A Woman's Successful Campaign. Mrs. Porter took charge of the boys, and "the mother" started out for supplies. She spoke in public halli and churches, with di-rect splendid appeals for her "dying boys." She received wonderful gifts of dried fruits in Nashville; the little children sent her barrels of potatoes, and the aid societies gave her jellies and canned goods. She

# TABLE, THE BOUDOIR, HOME DECORATIONS

spending a week. with friends and "begging" vigorously.

One day, while General Grant was in Washington on business with the President, he was driving with some gentleman on Pennsylvania avenue, when he saw just in front of the horses, in the middle of the street, a sunny-faced woman, waving both hands and calling at the top of her voice: "General! I say General!"

The horses were pulled up suddenly.

The gentleman who was driving said hurriedly: "Who in thunder is that?" but before the words left his lips, the General, with a hearty smile, leaned out, exclaiming: "Why, Mother Bickerdyke! How cam you here? I left you with the Army of Tennessee! What do you want?" "Pickles!"

"Pickles!" repeated the General. One Authority Grant Had to Obey.

"Yes sir, pickles! my boys and your boys are dying for pickles, and you're just the man I want to-day! We need 500 barrels shipped South this minute!"

"All right, mother!" responded General Grant. "Pickles you shall have, and right away, too. Go back to the boys; they need you!"

"Thank you, General. I'll be there in a few days. I've had a blessed trip! Fruit, vegetables and now pickles! God bless you,

General!" With a wave of her hand, a toss of her fine, handsome head, and the kind of smile that went through the hearts of her sick and dving boys, she turned away, satisfied with

"her general." "her general."

The gentleman from the State Department, who rode beside him that day, laughed at the whole sifair. General Grant simply said: "It's no laughing matter. When Mother Bickerdyke wants anything it has to be found, and that, too, in a hurry. Sherman and I fall in, double quick, when we hear her voice. She's worth more to us down there than dozens of officers, pursus or whole sanitary commisofficers, nurses or whole sanitary commissions.

And that night more than 500 barrels of pickled eucumbers, onions, beans, cabbages and tomatoes were shipped from the capital, by order of General U. S. Grant, Com-mander-in-Chief of the Army. M. S. D.

#### THE NEW YEAR MENU.

Elifee Serena Prescribes a Dinner Suited to Stomachs Tried by the Thanksgiving and Christmas Festivities—How to Make and Serve the Various Dishes, [WRITTEN FOR THE DISPATCE.]



haps a little the worse for the over-indulgence of Thanksgiving and Christmas, but the good housewives have one more treat for us. And we must remember that it was the over-indul-;ence, not the character of the dinners, that did any mischief there was.

Here is another good dinner and it is my suggestion for New Year's Day. Tomato Bisque.

Boiled Fish. Drawn Butter. Parisienne Potatoes. Sweet-Bread. Croquettes. Green Poss.

Roast Duck, Stuffing, Apple Sauce, Creamed Onions, Lima Beans, Baked Macaroni. Macaroni.
Colery Salad.
Wafers. Cheese.
Pruft Pudding, Lemon Custard.
Nuts. Raisins. Fruits.
Coffee.

Tomato Bisque Sage Stuffing.

Moisten one pint of state bread crumbs with two thousands and in the season with sait, pepper, one tablespoonful of minced paraley, one teaspoonfull of sweet marjoram of powdered sage, mix tho-

Parisienne Potatoes,

Scoop out the potatoes and drop the balls into cold water. At the end of an half hour dry them and cook in hot fat until tender and lightly browned. Place some brown paper on a sieve and turn in the potatoes to drain. Creamed Onions.

Om the disparce. Select the white silver skins, remove the outside, and cut off the ends. Let them lie for some moments in warm water, drain, and boil in salted water and milk until tender. Pour off the water, add a cupful of hot cream to the onions, a lump of butter rolled in flour, and salt and pepper to taste.

Toss about until the butter is melted, and serva

Lima Beans.

If the dried beans are used, put them in soak over night. When ready to cook them cover with fresh, cold water and boil them until tender and mealy, adding salt when about half done. Season with butter and pepper. A thin strip of sweet bacon cooked with the beans gives a flavor that is agreeable to most tastes. Baked Macaroni.

Take one-quarter pound of imported mae-aroni, break into pieces and cover with plenty of boiling water, well saited. Add a small lump of butter and cook rapidly for 30 minutes, occasionally stirring it from the bottom of the pan with a fork. Arrange in a baking dish with butter, bread crumbs, sait and pepper. Strew the top thickly with grated cheese and place in the oven just long enough to color it. Too long baking renders the cheese leathery and indigestible.

the cheese leathery and indigestible. Fruit Pudding. Fruit Fudding.

Cream a large tablespoonful of butter with four level tablespoonfuls of sugar. Add the beaten yolks of two eggs and two tencupfuls of sweet milk. Mix well and stir in gradually 1½ pints of flour, sitted, with two heaping teaspoonfuls of baking powder. Flavor with nutmee—about a saltspoonful full, add one-half pint of well-floured raisins and currants mixed—the raisins to be seedless. At the last moment gently fold in the less. At the last moment gently fold in the whipped whites of the eggs. Have some coffee cups lightly greased, fill each of them with two tablespoonfuls of the mixture and with two tholespoolidas of the mixture and steam 45 minutes. Loosen the edges with a knile, turn out on a dessert dish and surround with custard sauce. This is an excellent family pudding and may be eaten with impunity by young or old.

ELLICE SPRENA

# A DISH FOR LUNCHEON.

Crackers Split and Tonsted and Ther Sprinkled With Grated Cheese, [WRITTEN FOR THE DISPATCH.]

The best toasted crackers are either the thin, square wafer that used to be known as soda crackers or the Boston cracker or Albert biscuit. The latter, if used, should be split before being laid in a tin and put in an oven warm enough to brown them nicely but not scorch them.

As soon as they are brown they should be taken out and buttered liberally with sweet butter. Then over the tops of each one

sprinkle a thin layer of grated cheese, of any kind that is preferred. Serve very hot. This is a delicious dish for luncheon. Every Man Has Some Evil.

Russell Sage's dynamiter, thoroughly identified, turns out to be a man who did did not smoke, drink or gamble. The usual moralizing is done on both sides. It is a little late in the history of the world to call attention to the fact that a man with no apparent outlets for human folly is a nonentity, a hypocrite, a dangerous citizen, or a

Brooklyn Life.1 Judge-So you want a divorce simply be-

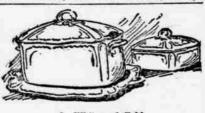
#### STYLES IN CHINAWARE.

Unless Money Is No Object Novelty Is to Be Avoided-It Soon Gets Out of Fashion-Square Forms Are Undesirable-Color

WHITTEN FOR THE DISPLACE ! If the best china set in the cupboard must last for years it should be chosen to keep in fashion. To this end seek in what is fashionable to-day those qualities that have permanence. If you do this you may have a china set that is always in taste, and that will not for a long period be wholly out of fashion. Novelty will not remain, of course, but one must not choose the novel to begin with.

In makes of medium priced china the popular choice lies between French and English wares. By "medium priced" I mean a set in the neighborhood of \$100. Both these makes have their charms, and each has its special virtues. The English is robust and substantial; the French delicate and fragile. It would seem as though each expresses the temperament of its makers, and it is not uninteresting to note that, according to the merchants, the one which appeals most strongly to the taste of Amerians is the French.

The French Seems More Costly. The cost of the English is greater but it i said to far outwear the French; on the other hand, if the English does not easily nick, it turns black along the fracture when it does, while the French, though



In White and Gold.

chipping on little provocation, retains along the raw edge its virgin whiteness in a charming neglige. The characteristic of the French, even of the cheaper sets, is light elegance, which makes it especially suited to formal occasions, when one's best is in demand. Also, by French acumen, they are made to carry the impression of greater costliness than is in them. The fashionable dishes to-day are white

and gold, or ivory and gold. This combina-tion is staple; it is chaste and refined, and there is no risk run in buying it. ornamentation is of embossed borders cov-ered and elaborated with gold patterns producing an exceedingly rich and jeweled effect. A beautiful set of French make, of ivory and gold, of 154 pieces with roccoco border can be bought for \$90.

Square Forms Not Desirable. As to changes in the forms of individual pieces, it is to be noticed the tureens and vegetable dishes are not, as formerly, all of the same contour in the same set, but that there is a variety in them. The tureen and two of the vegetable dishes will perhaps be oval, and the remaining two vegetable dishes round, or else two of the vegetable dishes will be oval and the others, with the tureen, be square. The increase of forms is

By square is not meant literally with sharp angles, but though the corners are rounded, this does not disguise the fact that the construction of the dish is really a aquare. These right-angled forms are a fancy of the day. They are found in butter plates, platters or other dishes. It is a vicious fancy, and right here is a plan to exercise the judgment of taste which is to keep your dishes in fashion. Do not buy



A Baccarat Salad Bowl. angles in it are an incongruity. The oval forms are subtle and beautiful. They can't be a novelty, but they are a joy forever, which is much better. The oval shapes may be supplemented by circular ones. The circle is not as beautiful as the oval, but it is not inconsistent with the quality of china

and it has utility. What the Latest Styles Are. The gravy dish of recent sets is a diminutive turcen. Flat stands are under the soup turcen of English ware, but are commonly omitted from the French. All new plates have a waved outline of alternating curves, instead of an unbroken circumference. The teapot, sugar bowl and cream pitcher are not in the set, as they used to be; handles on French dishes are not knobs but loops; bread and butter plates are much in vogue, but barely come with the set. When used the small butter plate is dis-

pensed with Colored china is used, but with more discretion than formerly. The craze for nat-uralistic patterns, which was at its height when Mrs. Haves had the famous set painted for the White House, is happily of the past. We no longer pick at our meat from off a boquet of flowers, where it bears company with butterflies and other insects as natural as life. In the conventional fish course alone this vulgar fad remains. Among English colored ware is much that is charming. One of the most acceptable designs is a blue hawthorn border, treated flatly and with great taste. Blue and white always holds its own. Such a set costs \$100, but the price may be lessened by omitting some of the pieces, and new pieces may be added at any time.

The New Ideas in Coloring. Another design has tiny sprays in pink scattered over it, and an embossed border of gold. Still another has a border of dark



Dresden Plates. blue, with a bank of gold, and a sprinkled

blue, with a bank of gold, and a sprinkled pattern of light blue. This is not quite as successful. The sprinkled patterns can be had with gold borders, or without, which make a considerable difference in the price. An English set with a sprinkled pattern in soft wood color, with gold border of 150 pieces, costs \$150. Colored patterns are also to be hand in French china. Naturalistic designs and colorings are to be avoided.

With sets of English ware cups and saucers of French china, to match in pattern, are to be had at option. These greatly imare to be had at option. These greatly im-prove the delicacy of the set. It is the cup alone, of all the dishes, that one admits to confidential intimacy, and this is a clear reason for making it of more precious ma-

Making Up a Crazy Set.

People of fashion do not buy a set com-plete throughout of the same design, but in-stead make up the set by buying something spoke in public and and churches, with direct splendid appeals for her "dying boys."
She received wonderful gifts of dried truits in Nashville; the little children sent her barrels of potstoes, and the aid societies gave her jellies and canned goods. She stopped at the capital on her way North,

Judge—So you want a divorce simply because the growth of the sent property of different for each course. In making up such a set it is recommended to buy as a foundation a partial set of white and gold, which harmonizes well with everything. It should consist of the service plates, the such glorified them took averaged at the capital on her way North,

gravy tureen. As many courses may be added as one desires. If these pieces are of French china it will afford charming variety to have a course or two of English flowered ware; or a set of plates of blue bawthorn for the entre and for desert an old fashioned

one may, if purse permits, buy course plates of enormous value, and give one's guest with every round a rare and splendid



msthetic surprise. Few are able to do this; and, after all, the taste is more than questionable that put fragile objects of great cost to homely use. A Dresden plate is only fit to hang on the wall, in the protection of a frame. Moreover the exquisite picture upon it is a work of fine and not decorative art, and is only in place when treated as a picture. ADA BACHE-CONE

MONKEYS CAN LAUGH.

Old Jokes Thoroughly Enjoys Seeing His Enemy Get a Thrashing. Mr. Garner, the monkey expert, says monkeys laugh; he has seen them do it. He has experimented thus: Old Jokes hated a certain man who had whipped him. Mr. Garner would make-believe thrash this man, and Old Jokes would laugh until he was faint. Mr. Garner does not believe in many stories that are told of the monkey's

that would crack a nut between two stones

until he was taught. Old Jokes used to



R. L. Garner

nickory nut so that it would get inside the hole in the square iron nut. He never learned to lift up the iron nut and get at his

hickory nut, but would struggle vainly to get it cut with his fingers.

He learned, however, that Mr. Garner's marvelous intelligence could solve the problem of rescuing the hickory nut, and he soon got into the habit of yelling for Mr. Garner's assistance. Mr. Garner could al-ways tell by Old Jokes' words when the hickory nut accident had happened. Mr. Gar-ner never knew a monkey that threw things or caught them of his own accord. He does not believe that monkeys ever threw cocoanuts at travelers. He also doubts the story which describes monkeys as building Stew slowly for 20 minutes a quart of tomatoes: stir in a half teaspoonful of soda
and strain through a sieve. Re-heat, add a
quart of hot milk, a large tablespoonful of
butter, salt and pepper to taste. When
about to stew stir in two heaping tablespoonsful of finely sitted cracker crumbs.

keep your dishes in fashion. Do not buy
the square forms. Not only are straight
lines less beautiful than curves; not only is
the interior of a square dish less adapted to
an asy yielding up of its contents, but the
quality of china, being a paste, is such that
the would allow a man to seize his tail, but
trivial the monkey would always hold the hand that held his tail until it was released.

# AN EFFECTIVE HANGING.

Curtain and Portiere That Can Be Made by Any Deft-Fingered Lady. IWRITTEN FOR THE DISPATOR 1

The curtain and portiere shown in the illustration is a strikingly good one, and, better still, one which any deft-fingered woman can make for herself. The material is old rose Bergarren cloth and the decoration is done in silk of a dark, rich,



glint of gold. The cloth is handsome and takes really excellent folds without being extravagant in price, and the hanging is sure to win the approval of all color-loving souls. The decoration is all done in outline with heavy floss and now and again a line is couched with gold. The result is that bits of brightness are scattered here and there, and can honestly be recommended as giving

#### DELICIOUS LITTLE SANDWICHES. They Are Made of 48-Hour Bread, Cottage

Cheese and Dressing. TWEITTEN FOR THE DISPATCH.1 The most delicious and unusual sandwich for afternoon tes is one that a little woman who writes verses made, as she does her verses, "out of her own head." And the

sandwich was as good as the verses.

Everybody knows that only one kind of bread will make up well into a sandwich; bread that is neither too fresh nor too old-48-hour bread will do admirably-it must be firm, moist, even and shorn of its crust. It should, of course, be cut very than and spread evenly and lightly with butter that is above reproach. Then there should be a layer of something appetizing put between the slices. It is here that there is room for genius. This little woman had the kind of genius that "invents messes," as she says, and here is the mixture she evolved. She made what is known as "cottage cheese" out of some sour milk and then she stirred into the white crumbly mass sweet cream, with a little salt and petter. Then she had

substance, which was then just about thick enough to spread evenly in the bread. When that disposition was made of it, the thin slices were carefully trimmed at the edges, and piled on an oblong white Dresden plate. And when the women guests came, they said they had never eaten such glorified sandwiches and each one of them took away the recipe in her pocket or

some sprays of fresh water cress chopped rather fine and stirred liberally through the

LEISURE OF THE WEALTHY.

fore of it in Imagination Than in Fact-The Cares of a Large Establishment-Duties of Managing Servants-The Demands of Society [WEITTEN FOR THE DISPATCH.]

How do women of wealth put in their time? is asked by somebody—the popular idea being that they have plenty of money and nothing to do. But if one will take time to think, it will be seen that no women, under the rules of their order and according to their light, lead more laborious lives.

Women of wealth are largely housekeeprs. If it takes brains, energy, managing ability to keep affairs going smoothly in a little house of, say three rooms (and it does), it requires even more to run a house of from 12 to 25 and upward. If there is needed watchful care, incessant superintendence and the most constant looking after things in a small house, it takes a big head to keep everything in its place in a mansion-so big, indeed, that it is rarely, if ever, well done.

Somebody now will be sure to say here, but they needn't do it. They can hire everything done and repose upon flowery beds of ease. But can they? Not a bit of it—in these days at least. The hired girls in this country at present do pretty much as they please and how they please. She, not seldom, finds that the cook has gone off in a tantrum before breakfast, without warning, or that the butler has taken French leave, or that the chambermaid and nurse have not returned from the ball the night before.

The Theory of a Housekeeper. But, says someone, she can employ a housekeeper and save all this trouble. To intelligence. He has never seen a monkey | which it may be said, first find your housekeeper. Housekeepers trained to such business are almost impossible to find in this country. They don't grow in this cli-mate. If a housekeeper is employed, it only adds one more to the number of people for the mistress to look after, and the servants employed the more trouble and vexation of spirit. The one girl—maid of all work—is hard enough to manage, but a "staff of servants" requires the capacity and courage of a Major General.

It may be said that such women have the power to change all this-to rid themselves of all this work, to make their lives easy, but they are required to do the duties of their position—made as incumbent upon them by the laws of society—as inexorably as it falls to the lot of the poor woman to do her own work. That something will have to be done for this class of workers becomes more evident every day. Many women of wealth are overworked in mind, and to obtain rest they simply have to close their palatial mansions and go to Europe. The great advantage they have, however, over their tired-out, poorer sisters is that they can take this rest, and that the question of bread and butter does not have to be considered.

Effect of Wealth on Children. Women of wealth, who are wives and mothers, have no less their full share of work, if they do not shirk it. They have work, it they do not shirk it. They have the same responsibility for the training of 'children, the same deep concern for their welfare, and what is not often thought of is that their very wealth may detract from the future happiness of those they hold most dear. The children of wealth, it has been remarked, rarely amount to much, as the world calls it. The spur of necessity is required to develop the best energies in men and women. The straits of poverty brightened the genius of Harriet Beecher Stowe. The dire necessities of "Apple Slump" sharpened the wits of Louisa M.

women. Their pursuit may be deemed trivial and ridiculous, but they have to work hard at it to keep up with the procession. The teas, dinners, luncheous, receptions they have to "do" are a strain on both soul and body. Dinners, teas or other entertainments with congenial friends, at intervals, are cheering and delightful, but to make a business of them is something

dreadful to contemplate. Not Much Fun in Society. To be compelled to dress up in your best toggery every day of your life, wear your falsest emiles, and go forth to meet the same old crowd of bores, to tell the same old lies, to eat the same old greasy salads coupled with the same old cakes and slops, to chat—not with the brightest and best of women-but only your own "set," and this for perhaps not only once a day but three

times over, is something too soul-sickening for description, to say nothing of the effects of such dissipation upon health and nerves.
Then the calls—Great Cæsar—don't say anything about women of wealth not work-ing, when the struggle she has to keep up with her calling list is considered. No living woman who has a soul to save and a house to keep can possibly make all the calls and distribute all the cards that the code of society demands. It is outside of the bounds of possibility, and yet the so-ciety working-women toil on in the vain endeaver. Business women and others who up, and only do what they possibly can in the fight.

No primrose path or bed of roses have the women of wealth in politics—say in Washington—or in States on a smaller scale. They have to hold "teas" and "receptions," and stand up for hours to receive not only friends—but bores and snobs of all sorts and sizes. The mere standing, the saying the same soft nothings, and shaking of hands are more wearing on nerves and physical strength than a whole day of housework at Then when they are not doing this, they are flying around to other receptions that they must "do," and paying calls that must be paid for the credit of the family, and to keep square with the code of society.

One Benefit of Mourning. A lady in Washington told the writer that she sometimes could get through 40 calls a day, it it was a bright day and many were out. Now think of the physical exertion of going up 40 sets of steps and then down again, and say women of society do not work! Many cannot stand it long—some have to take refuge in invalidism—and others in being in mourning-if it is only for a forty-seventh cousin whom they never

If it were not for the women of wealth who work what would become of the chari-table institutions and organizations for philanthropy? With the wealth of the community to draw from the men elected to attend to this business never evolved anything better than the hated poorhouse. Now contemplate by way of contraste the enterprises of women in the line of benevolence and mark what active effort and untiring energy they put into such works, and note the difference. For this work they receive no salaries, and hardly appreciation. The Homes for the Aged, the Society for the Improvement of the Porr, the Homes for the Friendless, the orphan asylums, the nurseries for poor children, the Houn for Incurables, the Home for Soldiers' Widows, the many benevolent enterprises show the untiring work of women of wealth, and also their generosity. We know of no men who do as much work as these women, who could if they chose, sit with their feet on the fender and read novels all day and enjoy all the goods the gods provide, were "plenty of money and nothing to do" the highest good in life as many people seem to think. A Very Poor Class of Teachers.

There are some women of wealth wh There are some women of wealth who look upon teachers engaged in their daily work with contempt, as persons beneath them. But when you come to think of it these very women are also toilers in the common ranks without knowing it. These are they who spend wearisome hours in teaching incompetent servanta. Relays of these are constantly kept up, and the

woman of wealth puts in a good deal of time with her Irish and Hungarian and Swedish classes. In this they are doing good work. Their chief failure though is in the discipline, which is a matter that re-TAKING LIFE

pelled to exercise to bring out their points. They have to give no end of time to drum-

With the advancement of women in edu-eation and power to think will come reforms in the methods of the working women of wealth. That power is going into the hands of the women of mind becomes more and more evident. No woman of wealth on this

continent commands the influence that does the old-time school teacher by tongue and

pen, who heads the grand army of the W. C. T. U.—Francis Willard. In times gone

by an eminent teacher said: "The idea of girls' education is whatever qualifies them

for going to Europe," but the trumpet has sounded that a girl's education should be whatever will fit her to be a noble, true woman after God's pattern.

DOROTHY'S GOWN OF WOOL

(WRITTEN FOR THE DISPATCH.)

gown is made like the cut, of wool, heavy

Irish lace, and velvet ribbon. The straight

full skirt is gathered into the waist.

which is full and round and set on to

a yoke of Irish lace. Across the

full portion of the waist are bands of black

velvet, fastened with small buckles of tiny Rhine stones. The sleeves are full and

gathered into deep cuffs of lace. Dorothy wears black woolen stockings and black

patent leather ties, for the house, with Rhine stone buckles.

HOW GARNER WILL KILL

Arrow Heads Filled With Deadly Poison to

Be Shot From Blowguns.

in Africa Mr. R. L. Garner has arranged

what seems a very effectual series of safe-

guards against the dangers that will threaten in gorilla land, even in the event

of telephonic communication with the rear

Mr. Garner's Arrow Heads.

on striking the shaft will fall out, and the

arrow will open in the wound. These arrows will be sent out of a blowgun, and Mr. Garner will blow one at any gorilla

or other animal that cuts up in any way antagonistic to science. In addition to the

blowguns Mr. Garner will have in the cage with him two revolvers, a magazine rifle

and an air gun. The bottom of the cage will be covered with a gum matting to keep African things from crawling up through

In his proposed experiments on gorillas

For little daughter Dorothy, a home-

BESSIE BRAMBLE.

quires great study.

It will be seen from the few points pre-Will Prolong Their Youth. sented that women of wealth do work, and work hard. Why, even the young girls, in order to reach their goal of marriage— though perchance the daughters of wealth THE SHORTEST WAY TO REST. —have to work hard in society, to keep themselves in condition for the market. They have to work over their complexions with balms and lotions. They are com-

Work Should Be Systematized, but Not Reduced to Routine. ming on the piano, and taking lessons in French. They have to toil over the various fads, and in fact have no such lazy life as is pictured by the common mind.

HOW TO GET REST OF THE WORRY

Hints for Tired Housekeepers That

IWAPPTEN FOR THE DISPATOR.

O ONE knows the care of a house in all its departments but one who has tried it for years. No one can know the weariness of selecting, No one can know the planning and knowing just wina(and better than anyonelse, too, just how it
will be served) for the
needed to give one's
who ha The state of the s 1,095 meals which are needed to give one's family a year's growth, except one who has

planned that number for several years. Over and over again one hears: "She is worn out; she has kept house for 15 years and she is the best housekeeper I know." All through the history of humanity each condition of suffering or demand has brought forth its cure, its reply. What, then, is the response here to the hundreds of drawn, tired faces; the hundreds of strained, tired voices; the hundreds of broken-down women who, instead of ripening into a vigorous old age, wither and droop into different stages of incapacity and suffering?

Three Golden Rules for Women. The answer is here: Learn bodily economy. Spare your forces as you spare your money. Watch your bank account of muscular and nervous strength.

Let u see how this is to be done. Each hosehold may be said to consist of four departments: First, and most trying, is the servant or governmental; second, the sani-tary; third, the culinary; and, fourth, the esthetic, which covers all decorative conditions, refreshing of ornaments, rearrange-ments, etc., and is equally important with the others in the formation of a restful home. We suggest this way of laying out the work done by every home-maker because system (not routine) is in itself refreshing. It is a restful thought that, looked at in a comprehensive way, our round of daily drudgery has this possible dignity. It also helps us to individualize our duties and see whence comes the fric-tion which is the cause of our wear and tear.

The Value of Good Breathing. To reign pobly and successfully over these departments, even in a cottage, housekeepers need a few simple acquirements of body and mind; need to have them become habits; habits so deeply woven into her existence, that the possessor is unconscious of their presence, but habits of whose absence she would be exquisitely conscious. First-Breathe slowly, breathe deeply, breathe quietly, breathe pure air.

There is no room more easy to ventilate than a well-planned kitchen, for its heat is sufficient to permit the constant entrance of cold air. Many a morning's preserving or baking may be metamorphosed from a mere tiring, fatiguing task into healthful exercise

if these points are attended to.

Many a sinkful of heavy dishes have been washed with as good results as gymnasium practice, if pure air is well breathed meanwhile (which is a strong point against unventilated butler's closets, Good for Health and Dignity. Second-Stand well, not on the heels, not on the toes, but flat on the balls of the feet, the body poised slightly forward, the chest well raised and air-filled.

Orders given to servants or tradesmen, from such a poise, will doubly impres themselves and bring doubly fine results. When you stand in this way you rest part of your body, even though the standing

muscles are fatigued. Above all, when you rest, rest! If you have a few minutes to sit or lie, do nothing else in that few minutes.

Allow your chair or couch to receive the whole of your weight, and give your thought only to your own weight. In this way you will double the amount of rest you get from five or ten minutes' freedom from work or care. Do not, while sitting or lying, allow your mind to plan what work you will do next, how you will do it, how soon you will be sufficiently rested to get up, but simply rest and grow heavy. Let your imagina-tion help, and "play" like a child that you are a mountain or something else which occurs to you.

How to Keep the Mind Clear, The greatest rest comes from freedom of mind. We can keep our minds free if we but learn how. Let them take up one thing at a time and be content. When you stir cake, do nothing else; when you sale to rest if you need it. Do not stand around wasting good musele and nerve "waiting."
Cultivated women do not work with the same good results physically as peasant women, for the latter work with their minds free from all thoughts but of their work, while the former work wishing often they were anywhere but where they are; or if not this, still their minds are working in many

followed they will surely prolong the lives of all our faithful housekeepers, and a set of fresher-faced old ladies will grandmother of fresher-nace, the next generation.

ANNIE PAYSON CALL

He Knew It Was a Robbery. loston News.] "Help! Murder! Fire!" Policeman-Hark! Someone must be rob-

It is an established fact that

She is crying everything else. "That's just why I think so."

true fruit, free from ethers, poisonous oils and strong, rank taste. They are natural flavors, obtained by a new process, which gives the most delicate and grateful taste. Insist upon having Dr. Price's. Substitutes are often recommended because they afford a better

guard being cut off. He has invented some arrows, of which a sample is shown in the cut. The arrows are hollow and will be filled with prussic acid. The shaft will keep the well in the arrow closed, but

different lines of thought.

When you find you are not taking things one at a time and simply, and therefore there is confusion and fatigue, stop short! Take ten minutes' rest, lie down with thought of your weight only and you will be astonished at the result.

To prevent this confusion, cut off each duty from its successor; begin snew with each task and get in a deep, slow breath before each change of work.

These are the simplest directions, but if

ing the woman.
Friend—How do you know its's robbery?

the only natural flavors in the market are Dr. Price's Delicious Flavoring Extracts. Each flavor is made from the